



Beal

A common blood Pudding - excellent

Two handfuls brown bread flour - about a Pint
Oatmeal - a handful bread crumbs - & finely
chop'd mutton suet of Pig's fat - some onion,
finely chop'd - D^o Tyme - one egg - Pepper &
salt - Mix altogether with milk - then add the
blood - about half a pint. -

Put some fat into a baking dish - when
warm rub the dish all over - pour in the
batter - An hour or an hour & quarter
will baste it. —

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To Boil a Brisket of a Buttock of Beef, or a Ham cold

Take about 10 or 12 pound of ye middle part of a Brisket of Beef before you salt it, keep it 2 or 3 days: then salt it well with an equal quantity of bray salt & salt petre for 3, 4, 5 or 6 days according to your taste: when you boil it put it in a clean cloth bind quite close all round, let it only simmer gently, but never boil, for 6 or 9 hours, when you take it out of ye pot put 2 sticks across ye pot & let the beef in the cloth stand over ye steam first on one side, then on the other, for half an hour this method will tender it still more, let it remain in the cloth till cold: next day serve it up whole.

it will keep 14 days sweet.

N^o 3 Slices of this Beef boiled on a gridiron is excellent good, with turnips carrots or potatoes: the best sauce cold, is vinegar of mustard or vallado of any sort.

When you boil a Ham never soak it in water, either bury it in a napkin 48 hours in the ground, or put it if you have time a week into a moist cellar

¶ pare it well quite round before using or boiling
in this cloth: to eat cold.

To make vinegar - & Miss Warden

One pound of fourpenny sugar to a gallon of water,
the sugar to be put into a ^{baron} vessel, & y^e water
boil'd & pou'd on it: the yeast to be put to it
while it is warm: then work'd up as bear, & when
it has work'd enough to seem y^e yeast of y^e toth
& put it into a barrell, but you must leave all
y^e dregs at y^e bottom of your tun, & it must
stand in your barrell 9 or 12 months & y^e be drawn
off into bottles, & y^e works must be noted to round
that it may have air & it must be the same
in the barrell; you may make what quantity of
this you please, & longer it stands the better.

Potatoe cheese cakes. Miss Warden

A pound of potatoe a pd of butter. a pound of sugar
10 eggs & a little lemon peel.

To pickle Pork like Westphalia Hams. ³ miss W

To 6 Hams take 3 Gallons of Spanish salt, 1 lb of
salt petre & 9 pounds of course sugar & dissolve them
in as much spring water as will cover your Hams
so let your lie for three weeks: then take them out
of your brine, but do not let them hang too hot.
When they are smooth'd as much as you like
hang them in a very dry place.

It is best to boil your pickle & let it be cold before
you put in your Hams.

To pickle a Goose miss W

Take a fat goose & powder it with salt & dayes: then
Boil it tender & put it into pickle like Sturgeon
pickle, like elder but boil mace & nutmeg in it.

Brown gravy soop *

Take half a pound of butter; slice & lay it at the
bottom of your stew pan: lay upon it two handfuls
of sliced onion cut into thick slices, & a carrot or 2
sliced. Then take six pounds of fresh beef (the leanest
is the best) cut it into pieces: put in some slices of
fat bacon, lay this upon the rest: strew some knobs
pepper over all & lay a handful of sprigs of Thyme

over that: when these ingredients are put into ye pan
then set them on to stew: shake ye pan sometimes to
prevent its burning till the gravy begin to come; have
ready some broth which may be made of any fresh
meat that is not fat, with some sallery ^{boyled} in it: yn
make use of ye bones your meat is cut off, but if you
have none of these, make use of boyld water: but
broth tho ever so weak is better than plain water.
put it in at different times to ye meat that stewing
as much of the broth as will fill the dish you design,
& after you have begun to put in the broth you
may stir it, & let all stew together for about a
quarter of an hour, or more: then take out all the
meat & gravy together, & clean your pan, then take
a small piece of butter with a little water, melt
it in your stew pan, & take 4 handfuls of spring
cut pretty small & dredged with flower, & stew it
in the butter till tender, then strain ye soup throu
a sieve upon the springe put into it the sallery
that was boyl'd in the broth cut in pieces & ye
crust of a french role, & let them boyl together
till the bread is tender: skim it if occasion (it may

not look greasy) cover it up. Garnish y^e dish
with paste edge: Spinage to boild of cut small: or
carrot: or Turnip boild of cut small, this quantity
will fill a very large dish. You may draw gravy
for any use as this receipt directs; only leave out
the herbs & put in more or less broth as you
would have it for strength. If you please you
may leave out the bacon & lay slices of butter
at the bottom of your pan; according as the
taste is proper for what you design the gravy
for. — If you have a mind when your Spinage
is stew'd of y^r soup put into it, you may put
in green peas or Esparages cut in very little
pieces, & let them all stew till tender. — Remem
ber in this or any other soup the broth you
put in must have no oatmeal or any thing
to thicken it.

To boller Calves Miss W

Take your calves cover them well with salt & wipe
them well with a cloth: then slit them up the
back & bone them & cut of the head & tails: then
take winter Savory horseradish sweet marjoram sage
bay leaves beat to powder one Union: spread

all these together very small. Then take a quarter of an
ounce of cloves or mace or nutmegs half an ounce
of pepper one spoonful of salt beat all these together fine
and strew them on your Sallet & role them up very tight
with tape & thrust shewers in: boil them in water
& half a pint of vinegar & a good handful of salt let
them boil till they are tender. For the pickle to keep
them in. take one quart of white wine a pint
of vinegar half a pint of the liquor they boild in.
put them in hot. Boil in y^e liquor a little flour,
more salt winter Sallery & Thyme.

To make forced meat Miss Ward

Take some veal & beef suet, mince it well together
with a little parsley fine pepper & salt, then put it in
to a marble morter & beat it very fine & put into
it yolkes of eggs & grated bread according to y^e
quantity.

To Boil Pallets

Boil them 3 or 4 hours till they are tender, y^e blanch
them.

To make Sausages Miss W

Take 3 pounds of Pork pick it clean from the sinew
mince it very small: then takes two pound of very

fine fat, & one pound of Hogg's bait chop them together till they are very fine: season them with pepper & salt & cloves of mace. Beat fine (put in as much more cloves of mace as pepper) a handful of sage, shred small five yolks of eggs & a spoon fulls of cream, work it in with your hands till it is mix'd together: stuff it into your Shirts. Fry them leisurely with sweet butter.

To roast a shoulder of Mutton with Oysters ^{Mysle}

Take Oysters & parboil them a little: then take a little Marjoram & winter Savory & penny royal & mince them very small: you take ye yolk of an egg & some grated bread & rule of oysters in it & so stuff your mutton. — — — It must be stuff'd at y^e top of ^{Shoulder}

To stew a rump of beef the Duke's of Portsmouth's way

Take a good large rump of beef & take off some of the fat: take y^e great flat bone out of it: & then lard it all over very deep with bacon: season it with salt and a little Jamaico pepper & set it a stewing in a star pan with one spoon full of ale, a whole Union over a few coals (for it must stew easily) it must be stewing 12 hours at least when it is almost enough add to it half a pint of

White wine with one spoonful of Manjo liquor
if you have any. so wroce it up with toastes
sifted.

a side dish of Chiffo tongues

Take y^m & half boyle y^m seal y^m & lare
y^m with bacon & broil y^m & when they are
enough dish y^m up with gravy sauce.

To pickle pigeons

Take y^e pigeons & bone them but one in
another, & season y^m with pepper & salt, a
little Dyme sweet Majoram winter savory
& chivie parley, a little ~~Larder~~^{Lemon} seal y^m
Anthony & tye y^m at both ends, put in y^e
bones of boile first. let y^m boile very well &
strain y^m, then put in the Pidgeons to
boile & when they are enough take y^m up
& put in a little Alegar to y^e broth & keep
y^e Pidgeons in it.

Friday Soup Miss H

9

Take 2 quarts of water, half a pound of butter,
20 pepper corns, a little salt, half a Mancet,
cover you close & let you boil an hour, then
break in the bread small, & put in such herbs
as are in season, as Lettice, Sorrel, Apparage,
tans or young pease - for want of these
corn Sallads, horseray or Cabbage, which
requires more boiling: always put in some
Shallott, when it is almost enough, take 3
anchovies & boil them in a little flarret,
then strain them & beat them up with a
good lump of butter to be think of put it
in: let it have one boil: have toasts of
bread dip't in cream & fry'd in butter
lay y^r w^r in your dish & pour y^r soupe upon
them.

10 To Pot a Hare.

Take an old Hare & cut it in pieces put it into a pot with a pound of beef suet & a little butter: when it is very tenderly baked pull it clean from the bones & put it in ye pot you design to keep it in: pour ye fat from it & chop ye meat with ye edge of a trencher: then pull it in the pot again & lay your fat upon it: you must pull a little more black pepper & salt to it: a little slice of bacon is good in it but it must be taken out when potting. —

To Drip Hogg's feet of Hares the best way
When they are nicely cleaned put them into a pot with a bay leaf, & a large Onion, & as much water as will cover them: season it with salt & a little pepper — lake ^{with} em with house hold bread: keep em in this bubble till you want em: take em out, & cut them in

handsome pieces: fry y^m & take for
some 3 spoonfulls of y^e pickle, shake in
some flavor a piece of butter & a spoonful
of Mustard. lay y^e eare in the middle, y^e feet
round of howe y^e fauce over.

To make a white pheasay of Eggs ^{With}

Take ten or twelve eggs, boil them hard &
peel them; put them into a stew pan with
a little white gravy, so take yolkes of 2 or 3
eggs, beat them very well & put to y^m two
or 3 spoonfulls of cream, a spoonful of
white wine, a little juse of lemon & a
little shred paroley, add a little salt to your
taste, & shake all together over y^e stove
till it is as thick as cream; but let it not
boil; take your eggs & lay one part whole
upon your dish & next cut in halver
= two to lay round your dish - you must not
cut them whilst you lay y^m on your dish. garnish
y^r dish with sippits & serve it up

12 To pickle Smelts

Take ye best of largest Smelts you can get, cut wash & wash ym, lay ym in a flat pot, cover ym with a little white wine vinegar, 2 or 3 blades of Mace, a little whole pepper & salt, then lay ym in a slow oven so keepe ym for use. —

White Soup

Mit w

a Thimble of Veal of near eight pounds, a pound & half of veray of Mutton put into a saucy pan with a cover with ten quarts of water four large Onions well pealed, one blade of mace & as much blacke pepper & salt as you like, when well thinke add a bare half pound of ham or lean bacon to y^e broth: it must be on ye fire five hours; but if over night will make more soup — just before you send it to table thicken it with a pint of cream & four eggs — If you chuse to send y^e meat to table in ye soup you must leave about three pounds of

13
veal to the Thimble, & take that out after
your broth has been on an hour, as it will
otherwise be too much done to send up in
your soup.

To make Oyster Loaves

Milk

Take half a dozⁿ of french loaves - break y^m
& make a little hole at y^e top, take out
all the crumbs & fry them in butter till
they be crisp - so when y^r oysters are stewed
put them into your loaves - cover y^m up
before y^e fire to keep y^m hot till you want y^m,
so serve them up - They are proper for either
side dish or middle dish - you ^{may} make oyster
loaves or mushrooms y^e same way.

Loaves to be got at Heath that will break
3 a dozⁿ

To Pickle Shrimps.

Milk

Take y^r largest Shrimps you can get: take y^m
out of y^e shells, boil y^m in a gill of water or
as much water as will cover them according

14
as you have quantity of Shrimps so strain
y^m through a hair sieve: then put to y^e liquor
a little Spice - as mace cloves a little whole
pepper a little white wine vinegar to y^e or
taste of a little salt: boil y^m well together -
when tis cold put in your Shrimps; they are
fit for use.

To make Lemon pickle with Worde

To one Gallon of Vinegar put 6 Lemons, cut
them in two & take out all y^e pulp: then fill
them full of Salt & sew them together put
y^m on a plate of dry y^m in an oven after y^e
bread comes out when y^e great heat is gone
off. They must be quite dry of hand - To 6 Lemons
put three ounces of flower of Mustard & six
drams of Cayenne Pepper nine cloves of garlic
& a race or two of ginger - The vinegar must
be boyl'd of when warm put all together
close stopp'd & let y^m stand for a month

— Take out y^e Lemons of keep y^e pickle
for use in little bottles. — ¹⁵

To make a gravy of Chickens rabbits or
Lamb —

Take 4 Chickens, skin em and cut y^e Legges wing
of breastes into small pieces, put y^m into milk
of water, let them lye two or three hours,
make a little broth of y^e foreases — Take
the Chickens out of y^e water and dry them
with a cloth, season them with a little
mace, a very little pepper of salt, a little
Lemon, Thyme or Maroile shred small, put
them into a stew pan with almost half a
pound of butter, set y^m over a gentle
fire, for fear of burning to the pan. Keep
y^m close covered, stir y^m often; when enough
take them out of y^e butter and strain off y^e fat,
strain y^e gravy through a hair sieve & put
it in with as much of y^e broth as will make
sauce, put all together in a stew pan

thickening it up with a little butter work'd
with flower two yolkes of eggs beaten with a
little cream - When you take it from y^e fire
put in a little nutmeg or a little Lemon -
if you would have it brown you need only
brown y^e butter or do it quicke, or if you don't
like herbs tye them in a bunch.

To make Marmalins - Miss Wardle

Take one role & a half of new white bread &
half a role of old bread - Grate y^e bread very
fine, then take as much more cheese as bread
& beat y^e m very well in a morter with a
little butter melted in a luf before y^e fire
2 eggs both yolkes & whistes of 2 spoonfulls
of cream, mix them well together - Then
put a little puff paste in your tins &
bake y^e m as you would cheese cakes -

To pickle sliced Cucumber. *With W* 17

Take ye cucumbers before they are full grown - pare of olive ym into a pewter dish - To 12 cucumbers put 3 large onions, slice ym very thin, put a little salt, cover ym with a pewter dish, let them stand 24 hours, then take ye onions out of dry them, drain ym through a colander, put ym into a well glaz'd pot - Take ye best white wine vinegar distill it with mace cloves ginger & pepper to 5 quarts of vinegar, half a p^t of salt, when it is distill'd boil it 4 hours it hot over ye cucumbers, in 4 days pour ye vinegar from ym & boil it, pour it on ym as before, & put in a glass of white wine

To make Vinegar Mrs Harvey Womersley

One pound of fourpenny sugar to a gallon of water, ye sugar to be put into a brass vessel of ye water to boil 4 hours on it

18
the yeast to be put to it whilst it is warm
then work'd up as beer, & when it has work'd
enough to stinke sum y^e yeast of y^e top y^e
put into a Barrell; but you must leave all
your drugs at y^e bottom of y^e tun, & it must
stand in y^e Barrell of 12 months & then
to be drawn off into bottles & y^e corkes to
be notik'd round that it may have air &
it must be y^e same in y^e Barrell - You may
make what quantity by this you please -
The longer it stands y^e better. -

To Stew Mushrooms with Wine
Put y^e Mushrooms & wash them clean,
put y^m into a sauce pan with six shoon
& fulls of water & y^e juice of a small Lemon
(which keeps them white) boil y^m on a
brisk fire 5 minutes with a little salt
& spice - have ready a small pieces of butter,
which roll'd in flower the yolks of 2 eggs,

beat well, put to y^e mushrooms, keep it -¹⁹
shaking till it be well mixt & a proper thicknes
then serve y^m up.

To pickle Salmon Mrs Farmer Doncaster
cut your Salmon in square pieces, take
out all y^e blood, wipe it very dry with a cloth
rub it moderately with salt patre of common
salt - let it lye two days - then tye it up tight
with clean matting - boile it in spring water
with a few blades of mace, an onion stuck
with cloves, a little white pepper, four bay
leaves - when y^e Salmon is enough take it out
of add a little vinegar to your pickle - let it
boile a little, when cold put in your Salmon
to keep - If y^e pickle changes in keeping take
out your salmon boile y^e pickle again adding
a little more spicess, & put y^e Salmon in cold
It will keep a long time - It is better to bake
y^e Salmon in an oven, instead of boiling it.

Beef Olives

Take a rump of beef cut in into stakes
half a quartor long about an inch thick
let them be square, lay on some good forced
meat made with veal - role them - tie ym
once round with a hard knot - Dip ym in
Egg, crumbs of bread & grated nutmeg & a
little pepper & salt - The best way is to
roast them, or fry ym brown in fresh butter
- lay ym every one on a bay leaf & cover
ym every one with a piece of bacon toasted
- Have so good gravy, a few truffles &
morels & mushrooms, boil all together
hour into y^e dish & send it to table -
Veal olives are good done y^e same way
only role them narrow at one end of bread
at y^e other, fry them of a fine brown
omit y^e bay leaf - little bits of bacon about
2 inches long on ym - The same sauce -

Pulld Chicken Miss Ward

21

Take a chuking boil it just fit for eating but not too much - When it is boil'd enough pull all ye skin off & take ye white flesh of ye bones - pull it in pieces about as thin as a large Quill or half as long as your finger - have ready a quartor of a pint of good cream of a piece of fresh butter about half the size of an egg - Stir y^e n together till y^e butter is all melted & y^e n put in your chicken with y^e gravy y^e came from it - Give it 2 or 3 tofes round the fire - Put them into a dish & send them up hot - You may put in a small quantity of Anchovie liquor, just to give it a flavor - Note - The Leg's makes a very pretty dish by itself, broild very nicely with some pepper & salt - the livers being boil'd & ye gizzards broild cut of slacks & laid round y^e Leg's - with gravy sauce in y^e dish

22
Dame for a boild Fowl Mrs Worrell
Take a little white gravy if you have it,
if not boile y^e livers & gizzards take y^e
broths of them, have ready 3 or 4 eggs boild
hard, y^e yolks of which bruise thorough a
sieve with y^e livers of y^e fowl's into y^e broth,
or white gravy & put in a little good cream
& a little salt —

Strengthening Veal broth — Lady Fowls
one pound of lean Veal, cut it in bits —
one dozen of Turnips pared & sliced with
2 spoonfulls of water (when y^e Turnips are
in season half a doz'n will do) put ym in a
pot, cover it close that no water get in —
then put y^e pot into a pot with water,
let it simmer four hours, then strain it
off — Give a Coffe up warm in a morn
early, y^e afternoon & bed time —

To make a Procollo of Veal a la Ferles
to take a Stew pan proportionable to y^e dish
you purpose to serve it in to table - rub
ye bottom with butter & lay thin slices of
veal very close round ye bottom of ye pan
- season it with pepper salt chop'd parsley
of green onions - then cover it with slices of
ham cut thin & steep'd in butter - then
cover it with veal & herbs - cover it close
& put fire under & over till it is quite
tender - then put ye top of a french nose
in the dish toasted & butter'd secondly y^e
veal thirdly pour on the dish a ragout
of sweet bread mushrooms truffles &
morells made white then serve it up -
This procollo may be stow'd in an oven &
it is a better way then doing it over a
common stove

24
Veal a la Beschielle Miss Ward

Take a Lbyn of veal & roast it when it is
cold cut out y^e lean part as near as you
can & make it in y^e shape of a trough &
take y^e veal y^e you cut out & mince it
in little thin pieces. put it in a stew pan
with half a pint of good broth & a pint
of cream & thicken it with flower of butter
- Just let it boil: then put it into y^e
Lbyn of veal & throw a few bread crumbs
over y^e top & brown it with a Sallandre
- you must leave a little of y^e minced
meat to put on y^e dish with it

To dress a falfe head like Sartle.

Take y^e head & scald of y^e hair as you
would a pigs - when clean cut y^e horn part
into thin slices with as little of y^e lean
as possible - put in y^e eyes & kernels.

cut into pieces — You must have ready²⁵
2 quarts of strong Mutton or Veal broth
— the last is y^e best — a pint of Madira
wine or white wine — a large Onion
stuck with cloves — the peel of half a
Lemon — Some Lemon Sweet marjoram
parsley & thyme shred small — ghyar
pepper a Tea spoon full or to your taste
— Stew them together till y^e meat is
tender which will be in about an hour
an half or two hours, Cut y^e brains in
= to pieces but not too small & put them
in y^e y^e artificial eggs just before you
send it up — a false Clutterland cut
in pieces & stews with y^e head all y^e time
is an ingredient that many like & you may
add a few of y^e white plump part of
Oysters if you chose it — The onion &
cloves must be taken out when you send
it to table

To make y^e artificial eggs. —

Boil 6 or 7 eggs hard — take y^e yolks of break
them with a spoon with as much madeira
wine as to mix it into a stiff paste — roll
it in the form of amonds eggs y^e size of
a large nut —

Bouillon

Take six pound of the thick end of the Brisket of fresh
Beef. let it stew in a Gallon of soft Water for six
hours. Scum it very well for the first hour; then
put in two whole Carrots; four onions with a clove
Stuck in each: whole pepper & salt to your taste
When it has stewed three or four hours longer over
a slow fire; put in two hands of Savory Slices: or some
Leaves of parsley. Tyme Savory &c. Sliced in a bunch
a Cabbage sliced or a Colly flower or some Asparagus
tops; but get as many of these as are in season
Cut in large pieces; & stew them till tender. Take
out the Carrots and as much of the onion as
you will: then take out a sufficient quantity of

The liquor that the Beef has been Stew'd in; & put it
in a stew pan & Thicken it up with with flour &
Butter: Serve the Beef up with this sauce & a
good quantity of the Stew'd cabbage Turnips & Carrot:
the Turnips & Carrot to be cut in round or square
pieces & Stew as tender as possible not to fall in
pieces: —: If you choose it you may Stew a
piece of Beef as to bove with the same sauce
only putting in shoyd pickells or Cappar's instead
of the Turnips &c — — — — — The liquor
makes good soups
To Pickle Walnats Mr. E. Garbro's Receipt

To Pickle Walnuts.

Take 100 Large Walnuts about midsummer when they are full grown: but before the Shells begin to harden. lay them in Salt & water nine days, but shift them every third day, into a fresh Brine of Salt & water to take out their Bitterness. Then take them out & rub them with a soft coarse cloth, till they are clean dry & smooth and you

Perceive the black skins will safely peel off: Then put them into Jars or pots you design to keep them in Sprinkling a little bay salt on them as you lay them in: As soon as you can prepare your pickle for them thus: Take one Gallon of White White Vinegar put to it of Cloves small & whole ~~pepper~~⁸ Jamaica pepper a penny worth or a Quarter of an ounce of each: Four heads of Garlic, two bruised Nutmegs two large pieces of Ginger the Quarter of a Pint of bruised Mustard Seed: and some sliced horseradish: then boil the Vinegar & Spices &c. a little while together & pour off the pickle & Spices &c boiling hot into the Jars upon the Walnuts an equal quantity into each Jar, till they are all covered with the Liquor: then cover up your Jars immediately with a Stone or slate & a cloth to keep in the Steam: & when the Jars are cool tie mouths of them close up with a bladder & leather: Let them stand six weeks before you eat them: and they will keep two years; if you

now & then Boyle the pickle when it wants it & scum
it well; & put it to them again cold:—

To cure Bacon Mrs Harvey

The Hams to be rubbed as soon as cut up
very well with Treacle, let them lay upon a
board over a stone Panthir till the next
day; to a Ham of about fourteen pound
weight, one ounce of Salt petre & a quarter
of a pound of Bay Salt, & about one pound
of common Salt, beat them, & dry them
before the fire, then rub it very well into
the Hams & lay them in your pickling tub
in a week turn them over—Let them
lay in the pickle a fortnight, lay them
to drain one night & then rub them all over
with beat chalk dissolved with warm
milk to the thickness of batter & then hang
them up where you intend them to dry—
The Flitches are done the same way
More ingredients must be added in proportion
to y^e weights of the Hams & flitches

Winter Peas Soup. Mrs. Yarborough
The peas must be steep'd in ^{soft} water y^e night
before you use them —
Take half a Quarters of Peas. boil y^m in
two gallons of soft water, when they are very
soft y^eyle them & bruise them in a bowl
& rub y^e pulp through a fullender with
three quarts of the liquor they were boil'd
in & set it on y^e fire in a stew pan put 2
spoonfulls of dried mint powder'd, two spoon
fulls of salt, or more to your taste a tea
spoonfull of pepper, & thicken it with flower
& butter, & boil it well till a proper thick
nesp — Serve it up with fried bread &
stew'd spinage put into y^e soup dish with it
* An Anchovy tyed in a muslin & boil'd in
the soup after it is put into the stew pan
gives an agreeable flavor & less salt will be
necessary —

Manner of keeping Fish Mrs Yarborough

Clean & wipe ye inside very well as soon as it comes in - The first day put it into a cloth dip'd in salt & water, next morng into another clean cloth dip'd in vinegar repeating ye same twice a day alternately - Crabs & Lobsters may be keep'd intirely in vinegar or cloths. If above method'd for Cod or Haddock, Prett of Turbot - Salmon or Soale should be boild in a little salt & water when enough to be taken out of ye water add a little more salt to ye water, let it boil again stand to be cold - put your Salmon or Soale into a large earthen pot of poure the liquor over it. take care to have sufficient to cover ye fish very well. Oysters may be keep'd a fortnight by putting them into a stone bowl & strewing a little salt over them frequently - When you want to salt fish wipe them very clean take out ye eyes & fill them with salt. This is sufficient for Haddock - for Cod a little salt should be rubb'd in ye inside

The Receipt of Marlborough
a White Stock ~~Mr~~ ^{Mr} ~~Marlborough~~

Take y^e knuckle end of a leg a veal &
half a pound of lean bacon, & put to it four
quarts of water & boil it gently for two or
three hours — Then take a chicken that has
been roasted bruse it of half a pound of
almonds & boil them well in the broth —
then strain them ^{through} as a strainer of add to
it half a pint of sweet cream, & serve
it up with a french role well toasted

Mr Marlborough
Pickle of Sturgeon Brown pigs feet &
salt of water boil'd: with a little vinegar to be
boil'd up every ten days — now & then renew'd
— Meat in summer should be wiped two or 3
times a day — if the weather is very close a little
ginger rubb'd on it with flower close lay'd on is a
good thing to preserve it — The flower should be
wiped off as soon as damp — A spoonful of vinegar
given to Fowles ducks &c if you want to use y^m
as soon as boil'd will make them tender — To baste
an old fowl with vinegar will make it tender

Dum Mawtray's Mrs yarborough

Take ye white meat of Turkey, chicken or rabbit,
that has been dress'd - Cut it or chop it fine.
have ready as much rice boild soft in small broth
- Season it with onion pepper & salt or a little
Anthony - mix it up into a Mass with a little

Broth & ye yolk of an egg (as for forced
meat) add ye marrow of a leg of Mutton bone
make up a ball ye size of a wal nut wrap
ye round with a young vine leaf & tie it
on with thread which may be taken off when
dish'd up lay ye in a little small broth
& ye bones of ye chicken & let them stew
very slowly for an hour cover'd - yntake
them out & drain ye broth from the bones
& have a little butter work'd with flower
with which thicken ye broth, & put the balls
in to keep hot till you serve it up

N.B. a few fine crumbs of bread added to ye
mixture of ye balls would be better

To make Walnut Catheup with Sarge
Gather your walnuts when fit for pickling
to every quart of glue put one pound of
half of anchovies a dozen of Shallots ye
third part of an ounce of mace a little black
pepper & a few cloves & a gill of alegar
- just slip the Anchovies through your
fingars to take of the salt - Boil all together
thus till the Shallots are tender, then strain
it through a sieve & when cold run it
through a Muslin & if it is fit for use
it is - You may put to ye above ingredients
one pint of Ale or half a gill of Ale
gar with a few anchovies & Shallots & if it
is pretty well boild it will make a second
sort which must be used first & filtered
as above - Small bottles are the best to
put it in for if long open'd it will spoil

To make Sock for heeling. Mrs Harvey given by
G. Valentine

Take a hind Leg of Beef of a large knuckle of
veal, put to it four gallons of water, when it
simmers & has been clean skimm'd put in the
following roots. 20 Leeks 4 Carrots 10 onions 3
parsnips & 5 Turnips. let all these stew for 10
hours skimming it well all the time but never
stir it. Then strain it off into an earthen pot
- Then to the meat & roots that are left in the
kettle put more water of let it stew all night
in the morning strain that off into an earthen
pan by itself. - When you melt the jelly for
you take as much of the small as you think
proper & put into it 5 or 6 whole onions,
Sallery endive Charoll carrots lettuces &
the tops of Red beet cut very small, boil all
these till they are tender then add as much
of your strong jelly as will make it the strength
you like, & boil a thin crust of bread in the
stock.

a side dish

Mrs Cooke

Take y^e liver & heart of a sheep with all the blood about it - cut them in pieces, put them into red wine with two onions, horseradish pepper, & mace - & let it stew till it be enough.

To Stew Belly

Mrs Cooke

Thin cut of mutton y^e belly very well, then cut them in pieces & put them into a stew pan with 4 spoonfulls of vinegar a good Tablefull of water a tea-spoonfull of red wine of a bunch of sweet herbs with'd of thyme very fine - about 15 grains of pepper a little lemon-peal & two onions - let these stew all together very leisurely - Turn y^e Belly once or twice - When they are enough take out y^e onions, pepper & lemon-peal - then put in a piece of butter & shake it well up together & dish it up.

a ragout of Hare Mrs Cooke

Case your Hare & lay her in water then stuff her belly with a handful of horseradish & 3 or 4 onions - then sew up her belly & boil her ^{til she be tender} the y^e yolk of 6 hard eggs then mince her flesh small with y^e horseradish & onions that y^e Hare was stuff'd with & mince them small - then take a Tablefull of strong broths with a

bunch of sweet herbs a spoonful of elder vinegar
of some grates bread - give them a stew all toge-
ther, then put it to your mincies here, &
top it up with a little butter, ye grated
bread is best put in with ye butter -
spilt ye bread & lay it in the middle of yr
dish.

A fricassey of Lamb two booke
Take a loine of lamb cut it into single bones
- set it to stew with a little water, some large
mace, pepper, salt of 2 or 3 shallots, stew it till
it be tender - when it is almost enough put in
some anchovys or a piece of butter, then shake it
all together & cover it up with morello
mushroom or hearttichake bottoms - If you
have a mind to make a large dish for ye
leg - then roast it better half - then stew it with
the loine till it be enough & lay it in your
dish with the stakes round it

Spiced pease two

To two Pock Hams Mr Anthony Wall
rub in with ye salt peter bruised in a
morter two large heads of Garlick
then rub it with the common salt dried by
the fire

Chicken broth Mrs Garborough
Kill of ducks or chicken cut it down the back skin
& wash it clean. set it on to boil in a quart of
Three pints of water (just as the chicken is
pot size let it stew till it is quite tender &
the broth good.)

Sooth Manger Mrs Garborough ¹⁷⁵
Two large Carrots, 2 roots of Celerie, 2 or 3 Turn-
one large onion a little horley or Chervil,
cut them in pieces & stew them in butter over
a hot fire a quarter of an hour, stirring them
all the time that they do not burn, then put
them into 2 quarts of hot water & let them
boil an hour or half over a slow fire.
pass the liquor through a hair sieve &
squeeze the roots, skim of the butter that
swims at the top - add fresh carrots Turnips,
Onion Chervil or any Herbs you like & let
them boil in the sooth till soft with bread
& seasoning with a little salt & pepper.
Before the roots are put into the water a
carrot must be cut in pieces & fried with a
small lump of butter till it burns & put
in to boil with the rest. -

To dress Red Herring Mrs Harvey

Let them steep in cold water all the night -
put on some small bear, let it boil, then soak
the Herring in it & then broil them on a
grid iron with a little butter -

To make Yeast

Mrs Harrington Bawtry

Boil 2 quarts of water with zinc flower to the
thickness of common water & cool - boil it half
an hour - sweeten it with near half a pound
of brown sugar - when it is near cold pour it
into a large pug upon 4 shoonfulls of yeast
shake it together & let it stand one day to
near a fire without being cover'd - there will
be then a thick liquor at ye top which may
be pour'd off - Shake the remainder & break
it for use - It will take a gill & a half to
a bush. loaf - Take always 4 shoonfulls of
the last to ferment the next quantity in
suspension - NB The 4 shoonfulls used on
this occasion will produce 16 - this yeast is
much better for being made three or 4 days
before it is used. cover ye vessel in which you
put ye yeast with a piece of paper - when you
make bread it is best to mix ye flour -

over night & let it stand in a warm place
till morning cover'd with flannel that is
for brown bread but for white you need
not -

Mrs Cooke.

To keep fish or meat - also butter
Fish should be wiped & straw'd with a little
salt twice a day - laid upon a dry stone
Cold fish cut off y^e head & use it fresh:
if you want to keep it 5 or 6 days straw a
little salt & wipe it off twice a day -
If you want the rest for salt fish I rub it
well with salt (after it has been wiped well
for two days) both out side & in, let it
lay upon a dry stone. - It will keep 3
weeks or a month

Attadarkis Cut of y^e head - dry & straw it
with salt for 2 or 3 days then rub it very
well with salt both inside & out. open the
body with a stick - hang it up in your
larder or a dry place to dry - It will keep
3 weeks very well. - Lobsters - boil
them rub y^e shell with a little butter to give

it a glop - keep them on a stone - If you want to keep them take out the tail whole put it into a pickle made of vinegar, salt & a little pepper boil together - let it stand till cold, then put in your lobster - the claws keep this way & are good for fish sauce y^e tail for a side second course dish of Supper -

Meat when wanted to keep should be wiped twice a day dredged with flower of if any bad placed dredge a little ginger on - wipe it off constantly with y^e flower of dredge on more -

Salted butter when wanted for use should be taken out of the pot the quantity you want - put it in your butter milky just after you churn - churn it over again wash it well & make it up in pounds as before -

To hot Lobster *Mrs Cooke*
pull it in small pieces - put a lace of this of a lace of the red hart (if you have any) & a little mace & pepper - when you^r hot

is almost full lay a little butter tyed a
paper over it & put it into the oven - If it
is quick a quarter of an hour will bake it
sufficient - When you take it out press it
down very hard - let it stand to be cold -
then clarify a little butter & pour it over
the fish.

To pot Salmon

Mrs Cooke

Take it when fresh - cut a piece the size
of your pot (the lean end) skin it - rub it
very well with pepper salt & nutmeg - put
a little seasoning into your pot & a little
more over your Salmon after it is in -
lay a thick lace of butter after you
have bro'd the Salmon very hard -
tye a paper over it & put it into your
oven - It will take rather more than an
hour to bake it - press it down with
a weight very well - let it stand to be
cold - then clarify a little butter & pour it
over it -

Toasted meat Mrs Cooke.

Bread Crumbles Herbs - such - a little lemon
peal - mix these up with an egg & a little
cream with your fingers - This is proper for
most things - for eels when you pitch forth
them put sage & harolet into your stuffing
no other Herbs -

To Pitts forth eels Mrs Cooke

Dredge your eels with sage Bread Crumbles
& flower basted with butter - Fry them in
a drizzling pan or tin oven: when you turn
the eels a second time add a few more
crumbles of sage - Garnish your dish
with fry'd harolet - Same either plain
butter or anchovy of butter - This will do
for either a tot or wide dish

To stew eels Mrs Cooke

Thin your eels & take off the head - dredge
them with flower as much as will stick
or - Role them round tyre or skewer them
fry them in butter - Take them out of your
frying pan with all the brown you can get

put into the Stewing has some water &
a bunch of st. sweet herbs - then your fish
of the booun of a little nutmeg grated over
them - when they have stew'd a little put
in some gravy or soy or catheup an
an horry with a little lemon heat -
just before you dish them up put in a
breakfast cup full of red wine & a little
butter with flowers rub'd in it to thicke
the sause & a little lemon juice -
strain your sause through a sieve -
dish it up & garnish it with lemon -

Curry powder Mrs Didsoworth
1 part common pepper 2 ginger 3 Iornerick
5 do Corriander seeds beat & a little
cayenne pepper - I think less common
pepper & rather more cayenne is better

Seven Mrs Wright
Stirr in two quarts of water with fine flowers
to y^e thickness of water quick - boil it half an
hour - sweeten it with near half a pound of brown
sugar when near told hour it into a large Jug

upon your spoonfulls of good yeast - shake it well
& let it stand uncovered before a fire one day -
there will be a thick liquor at the top which
must be pour'd off the remainder shaken &
kept for use - It will require a gill of half
a wine or hock loaf - Save always your
spoonfulls to form a next quantity. it should
be made two or three days before you use it -
The vessel you keep it in must be cover'd close
- It is best when you make bread to mix up
Leaven of night before & let it stand cover'd with
a flannel in a warm place. The four spoonfulls
make sixteen -

To make sugar vinegar Mrs Fallowes Derby
To 3 Quarts of water one P. of the coarsest
Sugar, boil of Sunn y^e pot a quarter of an
hour, work it with yeast for 24 hours place
your Vessel in the hottest place for the Sun

To make liquid soap Mrs Fallowes Derby
Three pounds of soft soap to ten quarts of water
let your water be warm & you must break
your soap very small into it. Set it on a slow
fire & let it simmer for about ten hours till
the water is wasted to about 7 quarts - When
it is cold bottle it & it is ready for use -
When you want to use it put a little of

the above in luke warm or cold water & wash it titt you have made a good lather then wash your silk stockings flannels & hirses printed cotton Muslins &c —

The best time to lay in Soak is in August
To Pickle Meat in ^{ms} Lye

Take eight Gallons of Water. 12 Pound of Salt
3 Quarter of a Pound of Salt Pickles. a Pound of
Coarse Sugar Boil these together let it cool.
Then Put your meat into it. it must be
occasionally Skinned. it will sometimes want
Boiling over again perhaps in three Weeks or
a Month. but this must be occasionally &
depends upon the Quantity of meat. The Pickle
will keep for Six Weeks or longer in Winter. —

Fish Sause ^{Mr Hart}

Of Vinagar & water of each three spoonfulls. one Anchovy
a small onion cut down — a little Horseradish sliced
the whole boil'd titt the Anchovy is dissolved — strain it
off & melt your butter with it — & before it is to be seal
to Table strow a little Yolke of egg in it to make it a
proper thickness

Properian Broth Doctor Stonehouse

Take one Pound of Beef one Pound of Peas
four Onions, four Turnips, four Potatoes -
Boiled in Seven Pints of Water down to Six
add a little Pepper & Salt. The above will
dine six able Men and costs only Nine
Pence with Bread. a little Rue added will
make it better...

Summer Mince Pie Mrs Cap York

Take three Lemons cut them in halvers, then squeeze
them twice over to a pound of powdered lump sugar
then tyse the Lemons up in a cloth & boil them
tender. Take out the seeds & skins & pound the
Lemons in a Morter. Mix the sugar & juice with
the Lemons & one pound of Mutton Suet chop
fine & all minced together. it must not be Beef
Suet -

To make Monk Turtle of Seates head. Mrs Grappon
Cut of clean one or more seates heads, the pieces
you cut out must be blanch'd in scalding water
to clean them then take your gravy & put in your
fish of some Ox Palates cut in pieces & boil'd very
well. The tail of claws of one or more lobsters
a few oysters & half a pint of Madeira wine an
anchovy of a slice of Lemon - Set it over the fire
& let it boil gently about half an hour. Then add
a little more wine of a little Cayenne pepper,
thicken it with flower of butter & cover it up
with boil'd force Battis. -

To clean Plate

1 Penny worth of Dutch silver - 1 Oz of Hartshorn
powder'd - a quarter of an Oz of Rose pink -
mix the quicke silver with oil of Turpentine -
Mix it up with spirits of wine -

Carike.

Mr (Mollish

Take three cloves, coriander seed bruised four
windles; ginger powder'd saffron of each half a
scoule - three cloves of garlick infuse in a
pint of good white wine, vinegar & let it stand
a week in a gentle heat - then pour it off -

To make anchovies Souce Mr Midgley Newark -

Take two or three Anchovies chop them very fine
put them into a Stew pan with a q" of a pound
of good butter one onion a sprig of parsley
a piece of horseradish as much flower as you
think will make it thick enough & some
good broth or gravy a spoonfull of good
vinegar put your stew pan over the stove
keeping it stirring all the time till it boils
& that it is of a proper thickness let it
be well tasted & strain it through a lawn
or hair rice & keep it for use -

To make a Macaroni Pie

make a raised Crust and put in thin Slices
of Fat Bacon or Bread to Bake when it is
Baked take that out and fill it as follows
Take a Quarter of a Pound of Macaroni boil it in
good Milk till it is Tender then strain it of and
Put in one Pint of good White Gravy the Yokes
of 6 Eggs boiled and one Chicken Boiled & Boned
then Sweet Bread a little good Cream & flower
to thicken it up. & season it to your Taste with
Pepper & Salt.

~~F~~ Fish Sauce from the other side
in the Spices again but as other ingredient.

The use of this sauce is to mix it with Melted

Butter. —

Bread Sauce

To a Pint of Water put half a large Onion
& half a Teaspoonfull of Pepper Corns boil
these together till quite Black then strain it
and Put to the Liquor good Bread sufficient
Quantity to thicken it. Then a Spoonfull of Cream
a Lump of Butter about the size of a small Egg.
& Boil them up.

Fish Sauce for keeping.

1 Pound of Anchovies half an ounce of Cloves half an
ounce of mace two ounces Rose Ginger sliced a little
Black Pepper a Piece of Horse Radish some Lemon Peel
Small onion a Bunch of Thyme & Winter Savory. to
all these add a Quarter of Red Wine half a Teaspoonfull of Vinegar
let all these Stew over a gentle Fire one Hour then
strain the Liquor thro a Sieve of Bottle it. setting it

Shrimps Catshup. - M^r J. Paleston

Two quarts of Shrimps bounded in the shells
put on them two quarts of sweet fyder of one
pound of a half of anchovies - boil it titt near half
an hour, then strain it - add a quarter of an ounce
of mace, white pepper of a few cloves - boil it again
to draw out the virtue of the shrimps - bottle it with
cork of leather it for fear of air.

Oyster Catshup M^r J. Paleston

An Hundred of Oysters with all their Liquor a Pound
of anchovies, three Pints of White Wine a Lemon
slic'd of Part of the Peel boil them gently half
an hour strain it and add a Quarter of an
ounce of Mace and the same of Cloves, one
Nutmeg slic'd then Boil it a Quarter of an
hour put in Two francs of Shallots, Bottle

it when cold, put the spice of Shallots
in your Bottle with the Liquor. —

Browning for made Dish: In 2 P. —

Beat small four Ounces of Table refined
Sugar, put into a clean iron frying Pan
with one Ounce of Butter, set it over a deer
fire mix it well together all the time. —
when it begin to be pretty frothy & the
Sugar is dissolved hold it higher over
the fire, have ready a pint of red Wine, when
the Sugar & Butter is of a deep Brown pour
in a little of the Wine stir it well together
then add more Wine & keep stirring it all the
time, put in half an Ounce of Jam and pepper
six Cloves. four Shallots peeled two or three

Blades of mace, three spoonfulls of Must
room catsup, a little salt the rind of
one Lemon, boil them slowly for Ten
Minutes, pour it into a Basin, when
cold take off the Scum very clean &
bottle.
Boil it for use. —

To dress a Kid calf Mr. Yerborough
Take a calf heart, stuff it with good foremeat
& set it in the oven in an Earthen dish
with a little Water under it, lay Butter over it
and dredge it with Flowers Boil half the
Liver and all the Lights together half an hour
then chop them small & put them into a Tops
in Pan, with half a Pint of Gravy a Spoon
full of Catsup, squeeze in Half a Lemon
pepper & Salt, thicken with a good Piece of

Butter rolled in flour when you deck it
up, pour the minced meat in the bottom
and have ready fry'd a fine Brown the
other half of the Liver cut in thin Slices
of little Bits of Bacon, set the Heart in
the Middle & lay the Liver & Bacon over
the Minced Meat & serve it up. —

To make Spruce Beer Dr. Aylmer
Fill a Copper with the smallest Branches
of the Spruce & as much Water as it will
hold, Boil it for Twelve Hours, or till it
becomes a very strong & rather thick con-
coction, put a sufficient Quantity of this
Liquor & Molasses in a Cask of Water
mix it well together & with the Bray
out till it ferment a day or Two. —

N. B. it will not be fit to drink for
a week or ten days when you chord bottle
it as I never knew it continue good
in the Cork more than a month.—
though it might answer with care I
suppose.

Pain de la Reine

The same Brown & thick the Juice you scope
out makes Potties. it is an excellent Dish & a
very elegant one. & The remainder of the Chicken
Fricassee of all for the same Course according to
the French Etiquette if you choose it.

- 1 To Boil a brisket of a buttock of beef or a Ham wth
- 2 To make vinegar - Bottauer Cheese Cakes
- 3 To pickle pork like Westphalian Hams - Brown gray
5 To Sollar Cld ^{soop}
- 6 To make forced meat - To boil pallots - To make
- 7 To roast a shoulder of Mutton with ^{Sauces} Oysters
- To Stew a rump of beef wth Duckets of Portmouth
way
- 8 To pickle pigeons -
- 9 Friday soop
- 10 To pot a Store
To dress Hogs feet & ears y^e best way - -
- 11 To make a white fricasie of Eggs
- 12 To pickle Smelts - White soop
- 13 To make Oyster loaves
- 14 To make Lemon pickle
- 15 To make a fricasie of Fricheen m'hablets or Lamb
- 16 To make Frampkins
- 17 To pickle sliced cucumbers - To make vinegar
- 18 To stew Mushrooms - -
- 19 To pickle Salmon - -
- 20 Beef Olives
- 21 pull'd Fricheen
- 22 Strengthening veal broth
- 23 To make a Procollo of veal a la Jenler
- 24 Veal a la Befhemell - To dress a Calfs head like
26 To make artificial eggs - Swittle

To make a Chastruse

Cut some Carrots & Turnips in long pieces
& pretty thick put them in cold Water. Boil
some Cabbages just to take off the strong Taste
take them out of the Water. & Tie them up
tight with coarse String. Take a Stew pan
lay some Slices of Bacon at the Bottom. put
in the Cabbage, Carrots, and Turnips. some
Bacon at the Top again. a little pepper &
salt a Bunch of Sweet herbs. some Broath
if you have it, otherwise Water let it stew
for an Hour. Put some Mutton. Beef. Par.
Dridges, Chickens. as is most convenient. w.
bits of Bacon mix Sweet herbs. Carrots.
Turnips. let them stew for Two or Three Hours
if convenient. Take a little Pan. lay a few

of the Carrots & Turnips. at the Bottom
of the Pan, & scatter them round the Edge. squeeze
the Water out of the Water. press it down
well in the Pan. that is some of it. then put
in your Meat. & then the rest of your Vegetables
pared well down, heat it over the Stove,
then turn it out, & if it is put in
properly, it comes out with the greatest
ease, the exact shape of the Pan.

To make Beef a la Mode
Cut some Slices of Bacon. long enough to go
through the Beef & new as thick as your little
Finger. season it with Pepper & Salt & other
Spices. some garlic if you like. take a thick
Pice of Beef. of about four Pounds. lard it with
the Seasoned Bacon. or rather put it quite —

through it in different parts. Take a few
pan full in four large Onions. bits of Meat.
Sweet herbs. seasoning. Luchs. a little Celery
of some Carrots. put either Water or Broath
to it. let it Simmer for four Hours. —

Pain de la Reine

Take the Breast of a Turkey or Two Fowls
Kial Will do. but it is not so good. take all
the bits of skin from it. Take a Quantity
of Such. clean it & chop beat it well in a
Morter. add the Chicken juh in a good deal of
Salt. Take four large Onions. cut them. put
them in a clean Cloth. squeeze in the Juice
it is better to do them one by one. mix &
beat all well together. Take 3 Eggs. put

them in. put a little cream in mix it —
add more mix it so on till you have put
in about Half a Pint. Take the Whites of
Two Eggs beat them Well with a Knife on
a Tin Plate. till they are a good Croath. put
it in the Morter. mix it Well. Take a
little Copper Dish butter it Well put it
out of the Morter into the Deep Dish. but
do not half fill it. pour Boiling Water ^{under} on
it. cover it up. put it on the Fire. & there
ought to be some Fire held over the Top of it
Let it Boil for Three Quarters of an Hour. but
Then it is half done take a Tin & scope out
the Middle. When done. take out the Water. add
your Roast which should consist of Liver. Green
Sweat Bounds if you have them. much rons.

